

2008: Roasted Vegetables with Rosemary

Sean first served this recipe on Thanksgiving 2007. It was received with rave reviews, even from those who thought they didn't like beets!

Happy Thanksgiving!

Yield: 10 servings

INGREDIENTS:

12 baby beets, trimmed, peeled
2 lbs red-skinned sweet potatoes (yams; about 3 medium), peeled, cut into 1 –inch pieces
2 3/4 lbs acorn squash, unpeeled, quartered lengthwise, seeded, cut crosswise into ½ inch thick slices
1 ½ lbs brussels sprouts, trimmed, halved lengthwise
2 teaspoons chopped fresh rosemary or 1 teaspoon dried
5 tablespoons plus 1 teaspoon extra-virgin olive oil
1 whole garlic head, top ½ inch trimmed
¼ cup balsamic vinegar
2 teaspoons grated lemon peel

DIRECTIONS:

Preheat oven to 450
Cook beets in medium pot of boiling salted water until almost tender, about 15 minutes
Drain beets and transfer to large roasting pan
Add sweet potatoes, squash, brussels sprouts and rosemary to pan
Drizzle with 2 tablespoons oil, sprinkle generously with salt and pepper, and toss to coat
Place garlic head, cut side up, on small piece of foil and drizzle with 1 teaspoon oil; wrap in foil
Place garlic in roasting pan with vegetables
Roast vegetables and garlic until tender and vegetables are brown in spots, turning occasionally, about 45 min.
Unwrap garlic, peel and thinly slice garlic cloves
Transfer vegetables and garlic to large bowl
Whisk vinegar, lemon peel, and 3 tablespoons oil in small bowl, and season with salt and pepper

Vegetables and dressing can be made up to 8 hours ahead. Chill vegetables and let dressing stand at room temperature. Before continuing, re-warm vegetables in microwave oven, toss to coat, and serve Warm.